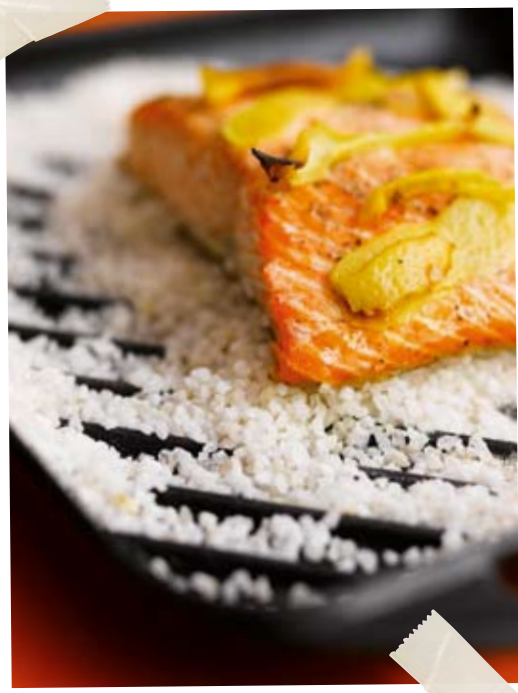


Cooking with appetite

Designed for those who want to LEARN more than just HOW TO COOK - but also the finer points of quality produce, we created **Cooking with appetite** cooking class series. Partnering with Chef Jimmy Chok, we will be highlighting Norwegian salmon for the month of March, sharing with you insider product knowledge, and the best ways to prepare it at home.



Jimmy Chok



RECEIVE a SCANPAN spectrum utility knife with every **cooking with appetite** class you sign up for

This award-winning chef, who has cooked in the kitchens of Fig Leaf Restaurant and Bar, Coriander Leaf, Salt and The Academy Bistro, is well-known for his down-to-earth approach to fine cuisine. Partnering **appetite**, he will be conducting a series of cooking demonstrations highlighting a quality ingredient each time. He strongly believes that 'just as good food should be shared, the know-how should also be spread amongst the like-minded' and through the **Cooking with appetite** classes, is set to educate a wider group of consumers on the finer points of good food.

SIGN UP NOW

The first session of **Cooking with appetite** will be held on 13 March (Saturday), from 2 to 5pm at the mayer showroom in Orchard Central. To sign up for the class, please send an email titled 'RSVP: **COOKING WITH APPETITE** - MARCH' with your • FULL NAME • I/C NUMBER • TELEPHONE NUMBER to general@dedipresse.com.sg before 26 February (Friday). Each class priced at \$40 is **Limited To 35 Participants**. The first 35 to sign up will receive an email notification containing the full event information and payment details.

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cooking with
appetite